



Recipe #903 Whole Wheat Roll, Serving Size and Ingredients: 1 each

25 Servings	50 Servings	100 Servings	Ingredients
21.5 oz.	43 oz.	86 oz.	Water
1 tsp.	2 tsp.	4 tsp.	Sugar, granulated, white
1/4 cup	3/4 cup	1 1/2 cup	Milk, Nonfat, Dry
.875 oz.	1.75 oz.	3.5 oz.	Yeast
1.5 oz.	3 oz.	6 oz.	Oil, Vegetable
.125 oz.	.25 oz.	.5 oz.	Salt, Iodized
.75 cup	1.5 cup	3 cups	Flour, Wheat, All Purpose
4 1/2 cups	1 qt. + 1 cup	1 gal. + 2 cups	Flour, Whole Wheat, whole grain

North Central New Mexico Economic Development District
 Council of Governments
 Non-Metro Area Agency on Aging
 PO Box 5115 Santa Fe NM 87502
 505-827-7313



Recipe #903 Whole Wheat Roll, Instructions:

- 1. Dissolve yeast and 1 tsp. sugar in ½ cup warm water.***
- 2. Add butter, eggs, dry milk, salt, 3 cups flour, remaining sugar and water.***
- 3. Beat on medium speed for 3 minutes or until smooth.***
- 4. Stir in enough remaining flour to form soft dough.***
- 5. Turn onto a floured surface: knead until smooth and elastic, about 6-8 minutes.***
- 6. Place in a greased bowl, turning once to grease top.***
- 7. Cover and let rise in warm place until doubled (1 to 1-1/2 hours).***



- 8. *Divide and shape into balls: place on a greased baking pan.***
- 9. *Cover and let rise until doubled (1 to 1-1/2 hours).***
- 10. *Bake at 375 degrees for 17-20 minutes or until golden brown.***
- 11. *Allow time to cool.***